

A Career in Hotel Management

An Initiative of Global Institute of Hotel Management, Hyderabad.

Hotel and Tourism sector: most flourishing industries in India

Hotel Management - a right career!



Understanding food and culture, socializing, communicating with people of different lifestyles, preparing and tasting food and drinks of the world, spreading smiles, it's a lot more than you can think when you join a course in HOTEL MANAGEMENT. Bachelor's in Hotel Management and Catering Technology offered by Osmania University is a combination of subjects which include both management and culinary syllabus, giving an option to the student to understand the various sections in a hotel and then

decide a career in the department of one's choice as per one's own capabilities and skills.

Ever since its inception in the year 2000, Global Institute of Hotel Management has been training students according to the everyday requisites and activities of a hotel, we believe it is important that students learn and experience the hotel activities by imparting best training methods and practical training in the form of Hotel related services. GIHM also seeks assistance and conducts programs and seminars from travel, hotel, and airlines professionals. The students are exposed to eminent speakers from the hotels who share with them their real time experiences. It also helps them build an attitude, prepare themselves as per the need, understand the requirements of the industry and adapt themselves to situations.

A course with a combination of education, extracurricular activities, celebrations and participation in State, National and International competitions makes the course interesting and students get a chance to explore new things and achieve the objective that the student truly deserves.

GIHM is proud to have a well qualified team of teachers and trainers, with a complete placement record. The performances of students in various competitions speaks about the institutes achievements. Every person in team GIHM ensures that all the efforts are put across to get the best out of the student by observing, constantly counseling and updating the student with the best of knowledge and skills.

Welcome to GIHM, and we ensure that you carve a niche in this beautiful and prospective hotel, travel and tourism world!

Wishing you good luck!

E. Chetan Reddy
Director, GIHM

Labs and Infrastructure



Salient Features

G.I.H.M. is known for its excellent infrastructure, having the building constructed as per the specification with a total of 18,000 sq.ft. in 5 floors.

The main features are:

- 1) Spacious production labs like Basic Training Kitchen, Advanced Training Kitchen, Quantity Training Kitchen and a Bakery.
- 2) A well designed Training Bar & Restaurant with attached Q.T.K. as per the industry standards.
- 3) House-Keeping Lab with attached Model Guest Room.
- 4) A spacious Library with around 1000 volumes.
- 5) Ventilated Class rooms with latest teaching aids having a capacity of 80 seating.
- 6) A model Front Office look alike of a hotel.
- 7) A 200 seating multipurpose A.C. Banquet hall.
- 8) A well furnished Computer Lab at a 1:1 ratio



"Hotel Management ! a Prospective Career"



Exploring culture & traditions, fulfilling dreams, over whelming experiences, feeling of a fulfilled life and adventure have been the various reasons for travelers or tourists around the world. The components to travel leads to tourism activities like leisure ,sports, medicinal and health tourism, consisting of stay away from home (food and accommodation), tourist attractions, transport and shopping.

Hyderabad has been one of the tourist destinations with a tremendous increase in both domestic and international tourists. Hyderabad is also chosen as venue for many events and international seminars. Many international convention centers are established here and is also declared as Biodiversity City in presence of around 180 country representatives. At present hospitality professional graduates are in demand and are absorbed by the tourism and hotel sectors well before the completion of the course.

My advice to the aspirants looking forward to make a career in hotel, tourism and travel sectors is to chose a course in Hotel Management as their career option and the right institute established as per the norms and the best infrastructure.

I wish all the best to the aspirants of this professional degree and wish them a prospective career.

M Balasubramanyam Reddy
Joint Director, Dept. of Tourism, A.P.

Welcome to OSMANIA UNIVERSITY Enroll in HOTEL MANAGEMENT —A professional Course



Osmania University is one of the leading higher education provider in the country today, recognized all over the world, offering many professional courses through recognized and affiliated institutions and one among them being HOTEL MANAGEMENT .

GLOBAL INSTITUTE OF HOTEL MANAGEMENT is an affiliated institute under the university and has been creating professionals every year to the tourism and hotel sector. The institute has been constantly engaged in developing the student right from the beginning to providing placements in various disciplines. The students are well trained and groomed where they are in a position to face the challenges and develop themselves to become a true professional and a committed hotelier.

With a desire to learn and be a part of this competitive industry the student needs to have strong communication skills, develop a pleasing personality and a capability to mould oneself for this fast paced industry.

I wish All the Best to GLOBAL INSTITUTE OF HOTEL MANAGEMENT and I am sure that GIHM would continue their efforts in training and placing the students around the world.

Dr. E. Nagabhushan, M.Tech, PhD

Professor of Technology & Chairman, Board of Studies in HM&CT, OU, Hyd.

"Atithi Devo Bhava"-The golden rule of hospitality



"Atithi Devo Bhavah" which stands good even today and will remain so for centuries to come.

Pursuing a course in Hotel Management would give the students a wide opportunity to chose a career as it has no limitations. To mention few : Hotel & Restaurant Management, Hospital Administration and catering, hotel & tourism assn., airline catering & cabin services, club management, motel management & guest houses, resorts .etc and any other hospitality divisions.

To shape a prospective career in Hotel Management many institutions are doing a yeomen service in churning out professionals required by the Hospitality Industry and one being Global Institute of Hotel Management. Hotels requires students who can respond positively with patience even in the most challenging situations. Budding professionals looking for a career in Hotel management need to have strong hold over communication skills, willingness to serve, patience, reasoning skills & pleasing personality.

There is a huge demand for Hospitality professionals and for sure trained hotel management professionals would have privilege as every hotel would like to recruit them, suitable to their requirements and demand. A student who has completed a 3 years Bachelors in Hotel Management is always welcome to begin a career as a hotelier.

I congratulate Global Institute of Hotel Management for training the students and guiding them to make a bright future in this field of hotel, tourism and hospitality sectors.

Ravish G Daway,
Vice-President, Hotel Millennium, Hyderabad.

Front Office



Customer service begins with an "A"

Whether you're in the business world, military, sports, or even government, you've read, heard, seen, etc. many opinions on the importance of attitude in performance. While a few individuals may downplay attitude as a primary driver of performance, many more believe it is the key ingredient in high production. Attitude will always make a big difference – for better or worse. Your attitude will affect your performance, whether you want it to or not.

Customer service is built on the bedrock of a positive attitude. Without the positive attitude all of the attempts to "train" customer service will fail. Customer service begins and ends with attitude. Attitude is partly a factor of an individual's personality, but is also driven by the environment people work in. It is the leadership, processes, policies, performance management, motivation and team spirit that dictate the attitude of individuals in a corporation to a large degree. However, if you have other issues – workplace, personal, financial, family, etc. – that are creating negative influences in your life, you may have to dedicate more effort to generate this attitude on a daily basis.

One of the most important factors that influence your attitude is Smile! While the benefits of a genuine smile are obvious in face-to-face encounters, it has also been proven that smiling when on the telephone or even during an online customer service "chat" sends out positive signals to your customer. Although opinions differ on the reasons that smiling is "transmitted" through a telephone line or during electronic communications, there is agreement that it happens consistently. Practice your smile diligently.

If you are a leader and you want your people to deliver great customer service, and then remember that it is your attitude to developing an appropriate environment that will drive their attitude. Their attitude will determine what level of service your customers enjoy.

Shul Ambwani, Front Office Manager,
Novotel Hyderabad Convention Centre, Hyderabad.

House Keeping



A well managed housekeeping department always contributes towards an organized, efficiently run and safe environment to the guests in a hotel. This a nerve centre in a hotel and bells keep ringing in this area 24 hours to fulfill the guest requirements. This department is always intended to provide clean, comfortable and aesthetic stay to the guest which not only requires manual skills but technically challenged too.

Today, with the changing trend and with its latest developments this department has sophisticated equipments both manual and mechanical to give the best results. Handling such operations need experienced candidates with knowledge to work on them.

Accommodation operations as it is also called is an area which is constant touch with every other department in a hotel and it needs well trained staff to carry on its operations. Other than hotels, other professional house keeping services are very much in demand as many organizations get into contracts with ventures which are into offering these kind of services. Hotels, hospitals, multi national companies, airlines and every individual sectors look forward for efficient house keeping services.

House keeping department welcomes all freshers and experienced people to manage their activities under a specialized team for the upkeep of the organization providing maximum efficiency with a high standard of cleanliness and comfort.

"The first impression is the last impression – is a true statement, every nook and corner is observed by the guests and well maintained surroundings leaves a lasting impression only to welcome the guest again that offer value for money"

Mrs. Priyanka
Faculty-House Keeping, GIHM.



F&B Service

Warm wishes & greetings to all the faculty and students of GIHM



The hospitality industry is growing with very fast pace infact it can be treated as the fastest growing industry in today's world.

To survive in the hospitality industry you need be very innovative, think fresh and always try and innovate and explore. In food and beverage service its always a new trend that needs to be brought in, for that you need to keep learning and growing, we need the associates who are really enthusiastic and ready to learn and serve with passion.

There is lots of scope for the young talent, freshers from the college who can be molded as per the standard of the hotel in F&B service and also hotels take lots of new energy and input from young enthusiastic students and inculcate in hotel to bring in the different experience. As a hotel management graduate there are lots of opportunity to bring in new changes and finer touch to hotel industry in food& beverage service dept.

I wish you all good luck and all the best for your career.

Arun Kumar Gupta, F&B Manager,
Taj Deccan, Hyderabad.

Hotel Management Education

– Gateway to a glamorous world and a promising career.



Hotel Management Education-in many ways is a learning experience to students opting for this course. It allows the person to make a choice in various sections of the hospitality industry. Tourism and hotel industry is acknowledged as one of the highest growing industry and this is one stream which has wide opportunities for beginners or experienced personnel providing immense income and high rate of employment in various fields and departments of the hotel and hospitality industry.

If you want to make your career in hotel industry, then BHM&CT – Bachelor of Hotel Management and Catering Technology, can be ideal for those seeking admission to any graduation. To achieve the above goals a student from Global Institute of Hotel Management has always been recognised by all sectors of hotel, travel and tourism. GIHM with its excellent infrastructure, facilities has also been maintaining an ideal training and placement record all over the nation.

GIHM management has been responsible for every aspect right from identifying the students potential, their interest, skills, ability in understanding the subject and guide them in making the appropriate choice to make a career in one of the various department of a HOTEL. The initial phase of your career requires a lot of patience, energy, good communication skills and quick actions to tackle different and difficult situations in handling customers. Hotel industry is a lively place to be in, which works 365 days for 24 hrs. I wish GIHM a fruitful success every year and hope they keep up with their promises.

"Be a part of the fastest, lively, entertaining and a promising industry. One place where the clock never stops"

Majid Fadra
Learning & Development Manager,
Vivanta by Taj, Begumpet, Hyderabad.



Activities 2012-13

1. Teachers's Day celebrations at GIHM
2. Literary activities and competitions
3. Intra college sports meet inaugurated by Prof. E. Nagabushnam, Chairman, BOS, Hotel Mngt., OU.
4. Theme presentation done by the 2nd yr. BHMCT students.
5. Cake mixing on 12.12.12
6. International Chefs Day celebrations.
7. A presentation on awareness of healthy food vs junk food as part of the daily life style.
8. Cultural events were conducted to inculcate the need of fun with education to the students.
9. Blood donation camp.
10. Vegetable & fruit carving display
11. Quiz competitions

A Good Student!

- A - Always liked by teachers
- G - Greets everyone with a smile
- O - Obedient to teacher and parents
- O - On time to college
- D - Dressed appropriate
- S - Studies with interest
- T - Treats everyone with respect
- U - Understands all that is taught
- D - Dutifully does all assigned work
- E - Eager to learn / discover new things
- N - Never misbehaves
- T - Takes life seriously with a goal to make a bright future.



J. Mahesh
Bd HMCT,
3r Year

A note on a good student shared by a friend of mine

Challenges and Opportunities in Hospitality industry

With the rise in travel and trade, breaking the borders, people are globetrotting and this has given immense opportunities for the growth of hospitality industry. As the opportunities grow, it has also given rise to strings of challenges, to excel, to be different and to be unique in its own ways.

Let's talk of opportunities- As the mankind is getting closer to each other and the world economy is getting inter dependent, people of west are moving to north and vice versa and east to south. Everybody needs a place to live, meet and greet the inhabitant and to mingle with the surroundings and create business prospects. Here the opportunity is to make the person feel home away from home and can be achieved by providing comfortable place to stay. To give a professional environment, to conduct its business and provide healthy and nutritional food. The individuals have to learn different cuisines and blend with the local flavor to provide unique experience to the guest visiting the place and also recommend to others for rich and vivid marvel experience achieved during the course of stay.

Challenges! An individual has to be more open for captivating new ideas, thoughts and should have the ability to accept and incorporate the best practices of the business for creating a better environment. The individual chef has to understand the perspectives and expectations of the guests by continuously evolving itself and learn to blend the local and international flavors to give the guest enthralling experience of fusion cuisine.

FUSION CUISINE Namkeen Rasgulla Malai Pesto



Shailesh Verma
Executive Chef
Hotel Regenta One, Hyd.

Rasgulla:

- Milk Chenna -150 gms.
- Maida - 35 gms
- Sugar - 500 gms.
- Milk - 50 ml.

Malai Pesto:

- Walnut - 110 gms.
- Basil - 60 gms.
- Fresh Double Cream - 100 gms.
- Peeled Garlic Pods - 25 gms.
- Parmesan Cheese - 30 gms.

PROCEDURE (Rasgulla)

1. Mash the chenna and divide into equal parts. Make roundels of chenna with smooth texture, dust it with maida and place it on flat plate.
2. Prepare sugar syrup by adding water with three times the quantity of sugar in flat bottom pan and let it boil. When the syrup boils remove the impurities that are formed as froth on the top to obtain clear sugar syrup.
3. Add slowly the roundels of chenna in the boiling sugar syrup and sprinkle 10 gms. of maida to obtain froth. Cook the roundels for 15 min., check by pressing, if it is cooked it regains the shape.
4. Remove from the sugar syrup and dip in plain hot water, changing it consecutively every 20 min to extract the sugar from the rasgullas.

Malai Pesto

1. Blanch the walnut and blend with basil, olive oil, cheese and garlic
2. Simmer with fresh cream on slow fire in flat bottom pan to obtain fine cream sauce

To Serve

Gently toss the rasgullas in creamy pesto sauce and serve with crunchy crispy hot garlic and paprika rolls



GO GREEN WITH TREE HOTELS



The idea of a hotel in a tree might strike you as either imaginary or a little sketchy. Hotels that have rooms in trees can be found in numerous places. One of the rooms at Sweden's Treehotel is covered on the outside with mirrors, making it nearly look like camouflage, and helping preserve the more natural look of the environment around.

The Concept Treehotel was inspired by the film "The Tree Lover" by Jonas Selberg Augustsen. It's a tale of three men from the city who want to go back to their roots by building a tree house together. The idea behind Treehotel is to offer high-standard accommodation in a harmonious place where daily stress melts away. Guests can relax and renew their energy while surrounded by unspoiled nature. The rooms are suspended 4-6 meters above ground - all with spectacular views. Concept of a tree hotel is the ecological values - make minimal environmental impact.

Environmental consideration

Treeromms are built in the natural forest while hardly affecting the surroundings. Tree hotels are built without destroying the tree and do not damage nature while building it. An eco outdoor wood floor is laid which doesn't contain any chemical substances.

The treeromms have good insulation and are warmed up by underfloor heating. The electricity is supplied locally from green hydroelectric power. And the lighting consists of low-energy LED-systems. Daily operations have minimal impact on nature as well. The treeromms have no sewage system and when cleaning, eco-friendly products are used.

Top TreeTop Hotels around the world

1. Tsala Treetop Lodge, South Africa
2. Sanya Nanshan Treehouse, China
3. Cedar Creek Treehouse, Washington
4. Hinchinbrook Island Wilderness Lodge, Australia
5. Ariau Amazon Towers, Brazilian Amazon
6. Maravu Plantation, Fiji
7. Tree House Lodge, Limón, Costa Rica
8. Tranquil Resort, Wayanad, Kerala, India
9. The Aviary, Lenox, Massachusetts
10. Playa Viva, Juluchuca, Mexico

Mrs. Meenal
Faculty-Front Office, GIHM.

Hospitality Sector

– one of the largest earning source.



Hotel and hospitality sector is one of largest earning source in the world.!

India has always been the destination of travel lovers & entrepreneurs around the world for its rich heritage and culture. However the sector is lookout for competent workforce always to

develop with refreshing ideas. A vast galore of opportunities in hotels & allied industries, tourism sector, airlines, cruise ships are waiting for the hospitality professionals. To fulfill the demand of Hospitality, the mission of GLOBAL INSTITUTE OF HOTEL MANAGEMENT is to mould young students into

competent and reasonable professionals. We have always proven our capabilities with our past records through 100% placement opportunities in various fields of hotel and tourism.

Student with a positive attitude and willingness to learn will have ample opportunities and indeed sky is limit for professionals at both national and international levels. Global Institute of Hotel Management has become the most contributing factor of the hospitality sector in India and in particular at Hyderabad.

I welcome the students and wish them good luck.

C. Prabhakar Reddy, Principal
B.Sc., DHMCT, DPM, MBA(HR), M.Phil(Mngt.)
Member, Board of Studies-HMCT, O.U., Hyderabad

Batch Photographs 2012-13



Director, Principal, Faculty with 3rd year BHMCT students



Director, Principal, Faculty with 2nd year BHMCT Students



Director, Principal, Faculty with 1st year BHMCT Students



Director, Principal, Faculty with 2nd year B.H.M. Students



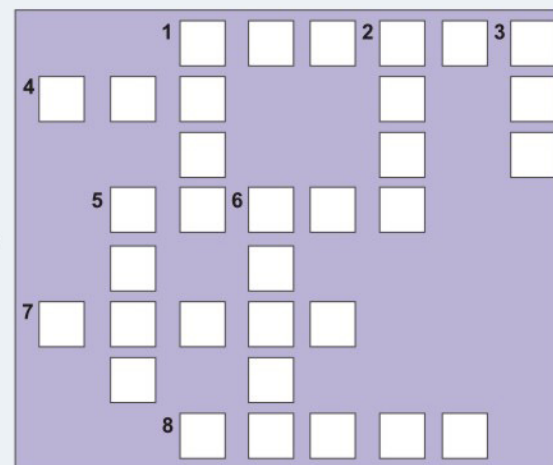
Director, Principal, Faculty with 1st year B.H.M. Students



Director, Principal, Faculty with CCFP Students

Puzzles

1. You throw away the outside and cook the inside. Then you eat the outside and throw away the inside. What do you eat?(chicken)
2. You use a knife to slice my head and weep beside me when I am dead. What am I?(onion)
3. I am green or red. I am spicy and hot. I am in the vegetable group. What am I?(peppers)
4. I am round and red. My meat is also red. Some people think I am a vegetable but I am really fruit. People like to use me in a salad. What am I?(Tomato)
5. I am orange. My top is green. I am a vegetable. What am I?(Carrot)



- Across**
1. Many people drink it in the morning with milk or cream.
 4. British people drink it at 5 o' clock.
 5. Juicy, round fruit with a stone-like seed.
 7. You make wine from this fruit.
 8. You make lemonade from this fruit.
- Down**
1. You serve it at birthday parties.
 2. You can find them in an aquarium.
 3. Hens lay it.
 5. A kind of red meat.
 6. Eve gave one to Adam.



Chef Jitender
Faculty-Food Production,
GIHM.

Industrial Exposure Training 2012-13

The following are the 2nd year BHMCT programme students selected in various hotels across the country to undergo their training (20 weeks) as a part of their course curriculum.

Sl.No.	Name of the Student	Hotel Name	Location
1.	Vadloori Ajay	Novotel	Hyderabad
2.	MA Maqheem	Fortune Select Manohar	Hyderabad
3.	K Phanindra	Royal Orchid	Bangalore
4.	Rahul kumar	Vivanta By Taj	Hyderabad
5.	Md Abrar Hussain	Vivanta By Taj	Hyderabad
6.	V Nagarjun Reddy	Marriott	Hyderabad
7.	D.Shivakumar Narasaiah	Sun-n-Sand	Mumbai
8.	A Shivanjan Reddy	Vivanta By Taj	Hyderabad
9.	Mamidi Naveen Reddy	Regenta One	Hyderabad
10.	Y. G. Shiva kumar	Avasa	Hyderabad
11.	Musuku Aravind Reddy	Marigold by Green Park	Hyderabad
12.	Pawar Anurag	Atria	Bangalore
13.	Patolla Santhosh	Atria	Bangalore
14.	Uppuganti Praveen	Taj Krishna	Hyderabad
15.	Yadhagiri Sai Prasad	The Park	Hyderabad
16.	G Pradeep	Green Park	Hyderabad
17.	Badguna Sagar	Atria	Bangalore
18.	Vidyasagar Goli	Novotel	Hyderabad
19.	P Praveen Reddy	Taj Deccan	Hyderabad
20.	Kondur Ranjith	Vivanta By Taj	Hyderabad
21.	Elegeti Narendar	Cidade-de-Goa	Goa
22.	Veta Ramu	Novotel	Hyderabad
23.	P Shivaji Rao	Atria	Bangalore
24.	Ch. Shiva Kumar	Atria	Bangalore
25.	Palle Naresh Reddy	Atria	Bangalore
26.	G Rajesh	Vivanta By Taj	Hyderabad
27.	Cherla Cavin	The Park	Hyderabad
28.	Bandaru Nithin	Sheraton	Bangalore
29.	T Nilish Reddy	Marriott	Hyderabad
30.	Kasturi Rakesh	Avasa	Hyderabad
31.	Mangalaram Swaraj	Marriott	Hyderabad
32.	Veerapally Venkatesh	Atria	Bangalore
33.	Dasharath	Regenta One	Hyderabad
34.	Baddam Rajesh	Marigold by Green Park	Hyderabad
35.	C. Swayam Prakash Goud	Novotel	Hyderabad
36.	Srinath kunal Prem Sagar	Novotel	Hyderabad
37.	N Rajashekar Reddy	Atria	Bangalore
38.	Kurakula Manoj Kumar	Marigold by Green Park	Hyderabad
39.	Dyaga Ramu	Vivanta By Taj	Hyderabad
40.	Kamreddy Venukumar	Vivanta By Taj	Hyderabad
41.	H Manoj Kumar	Sheraton	Bangalore
42.	CH Sandeep	Novotel	Hyderabad
43.	Shaik Jani	Fortune Select Manohar	Hyderabad
44.	K. Srinivas Goud	Vivanta By Taj	Hyderabad
45.	Abdul Salam Khan	Vivanta By Taj	Hyderabad
46.	R Nikhil kumar Reddy	Sheraton	Bangalore
47.	Kommu Srikanth	Taj Falaknuma	Hyderabad
48.	Pasala Teja	Taj Banjara	Hyderabad
49.	Raj Gopal G	Taj Krishna	Hyderabad
50.	Dammannagari Raneel	Marigold by Green Park	Hyderabad
51.	Gandla Vinod Kumar	Cidade-de-Goa	Goa
52.	Md. Mujahid Ahmed	Novotel	Hyderabad
53.	Yarram Sagar	Marigold by Green Park	Hyderabad
54.	J Mahesh	Taj By Vivanta	Hyderabad
55.	T Raghava	Novotel	Hyderabad
56.	P Mohan Kumar	The Park	Hyderabad
57.	Konda Swamy	Novotel	Hyderabad
58.	Gudipalli Arjun kumar	Royal Orchid	Bangalore
59.	D Naveen	Cidade-de-Goa	Goa
60.	Balaboina Vivek Kumar	Novotel	Hyderabad
61.	D Rajesh Kumar Goud	Novotel	Hyderabad
62.	Pustsey Vishal	The Park	Hyderabad
63.	Dadigela Naresh	Sheraton	Bangalore
64.	Kottur Vinayak Kumar	Sun-n-Sand	Mumbai
65.	S.Krishnakanth	Cidade-de-Goa	Goa
66.	Madhunuri Mahesh	Westin	Hyderabad
67.	Pathani Divakar	Cidade-de-Goa	Goa
68.	Mubeen Ahmed Khan	Fortune Select Manohar	Hyderabad
69.	Sheri Srinivas	Novotel	Hyderabad
70.	C. Chandrashekar Reddy	Westin	Hyderabad
71.	Aelimiteta Rahul Reddy	Royal Orchid	Bangalore
72.	Annala Ravi Teja	Vivanta By Taj	Hyderabad
73.	Minugu Srinivas	Sun-n-Sand	Mumbai
74.	N. Venkatesh Nayak	Novotel	Hyderabad
75.	Medattula Anil	Cidade-de-Goa	Goa
76.	Gundeti Vivekanand	Cidade-de-Goa	Goa
77.	Mamidipelli Harish	Novotel	Hyderabad
78.	Vemula Kishor	Vivanta by Taj	Hyderabad
79.	Jillala Srikanth Reddy	Cidade-de-Goa	Goa

Achievements Year 2012-13



- 1st prize-Swaraj (BHMCT - 2nd year) and Shiva Narasaiah (BHMCT - 2nd year) for Vegetable and Fruit Carving competitions at nithmathidhyam - Hyd.
- 2nd prize-Sai Prasad (BHMCT - 2nd year) and Praveen Reddy(BHMCT- 2nd year) for Vegetable and Fruit Carving competitions at nithmathidhyam - Hyd.
- 2nd Prize in Indian Cuisine - Sai Prasad, Arjun, Shiva Narasaiah, M.Srinivas- cookery competition conducted by A.P Tourism, on the occasion of World Tourism Day.
- 2nd Prize - M.Jaideep(BHMCT - 3rd year) in National Level Remington Vegetable and Fruit carving competitions held by BCIHMCT-New Delhi .
- 2nd prize - M.Jaideep(BHMCT - 3rd year) and Taher Ahmed (BHMCT - 1st year) in National Level Maggi coconut culinary challenge conducted by BCIHMCT- New Delhi.
- 3rd prize - A.Ajit Bharadwaj(BHMCT - 3rd year) and V.Ravi Teja(BHMCT - 3rd year)in Facility planning competitions conducted by BCIHMCT-New Delhi .
- Mr. Aditya(BHMCT - 3rd year) won 2nd prize in solo singing competitions at nithmathidhyam - Hyd.
- 3rd prize - Sarabjit kaur(CCFP) and Inderjeet (BHMCT - 1st yr) for Indian traditional costume fashion show conducted by A.P Tourism, on the occasion of World Tourism Day.
- Mr.Jaideep (BHMCT - 3rd year) won consolation prize for the theme- "Stages of Life" – Flower Arrangement conducted by ACP-Hyd.

Campus Placements 2012-13

The college is proud to announce a 100% job placement record for (Batch 2010-13) in various star hotels through the campus interviews held in Jan-Feb 2013.

BATCH 2010-2013 PLACED IN THE INDUSTRY



Courses Offered

Degree | 3 Years Bachelor in Hotel Management & Catering Technology (Affiliated to O. U.)
Eligibility : 10+2 / Equivalent

Short Term Course | 1 1/2 year Craft Certificate Course in Food Production (S.B.T.E.T)
Eligibility : S.S.C. / Equivalent



Global Institute of Hotel Management
(Affiliated to Osmania University)

3-4-519/1, Barkatpura, Hyderabad - 500 027.

Tel: 040-66366423, 66686423, 66686425

e-mail: gihm@gihm.co.in www.gihm.co.in

cell: 9394488007, 9394477007